Sample Food Items, Recipes, and Menus for Software Evaluations Updated March 2014

This document contains sample food items, recipes, and menus used in the evaluation of the software.

Please enter the following food items, recipes, and menus into your software before submitting it to the Software Evaluation Coordinator for evaluation..

These food items, recipes, and menus were created for test purposes only. The menus do <u>not</u> meet the meal pattern requirements and dietary specifications of the Final Rule.

Food items/Ingredients

Enter the food items below into the local database.

- (1) Lowfat Granola Bar
- (2) Pizza w/Pepperoni
- (3) Burrito w/beans
- (4) Croissant w/egg, cheese, ham
- (5) Biscuit w/ham
- (6) Nachos w/Cheese

LOWFAT GRANOLA BAR

Brand Name: Webster Food ID#: 910002

Serving Measures and Weights: 1 bar = 21 g

Description: Granola Bar, Low fat Food Category: Snack Foods Product Code: 234567890123451

Source of Nutrient Data: Manufacturer Food Label

Nutrients per serving (21 g):

MOISTURE	missii	ng
FOOD ENERGY	80	kcal
PROTEIN	2	g
FAT	2.0	g
CARBOHYDRATE	16	g
FIBER	1.0	g
ASH	missii	ng
CALCIUM	0%	DRV
IRON	10%	DRV
SODIUM	60	mg
VITAMIN C	missii	ng
VITAMIN A	10%	DRV
SAT. FAT	0	g
CHOLESTEROL	0	mg
SUGARS	6	g

PIZZA W/ PEPPERONI

Brand Name: Paghetti's Food ID#: 900002

Serving Measures and Weights:

1 medium slice (1/8 of a 12" diameter) = 71 g

1 pizza (12" diameter) = 567 g

Description: Pizza; pepperoni

Food Category: Purchased Mixed Dish--Lunch Entree

Nutrients per 100 g:

WATER 46.54 g **CALORIES** 255 kcal **PROTEIN** 14.26 g **FAT** 9.80 gCARBOHYDRATE 27.98 g **FIBER** .98 g **ASH** 1.42 g **CALCIUM** 91 mg **IRON** 1.32 mg **SODIUM** 376 mg 2.3 mg VITAMIN C 397 IU VITAMIN A 3.149 g SAT. FAT **CHOL** 20 mg **SUGARS** 4 g

BURRITO W/ BEANS

Brand Name: Tex Mex Food ID#: 900004

Serving Measures and Weights: 1 Burrito = 108.5 g

Description: Burrito; w/ Beans
Food Category: Purchased Mixed Dish--Lunch Entree

52.53 g
206 kcal
6.48 g
6.22 g
32.92 g
2.17 g
1.85 g
52 mg
2.08 mg
454 mg
.9 mg
153 IU
3.174 g
2 mg
1 g

CROISSANT W/ EGG, CHEESE AND HAM

Brand Name: French's Food ID#: 900006

Serving Measures and Weights: 1 Croissant = 152 g

Description: Croissant; w/ egg, cheese & ham

Food Category: Purchased Mixed Dish--Breakfast Entree

WATER	51.14 g
CALORIES	312 kcal
PROTEIN	12.45 g
FAT	22.09 g
CARBOHYDRATE	15.92 g
FIBER	.14 g
ASH	2.48 g
CALCIUM	95 mg
IRON	1.40 mg
SODIUM	711 mg
VITAMIN C	7.5 mg
VITAMIN A	297 IU
SAT. FAT	11.497 g
CHOL	140 mg
SUGARS	12 g

BISCUIT W/ HAM

Brand Name: Porky's Food ID#: 900005

Serving Measures and Weights: 1 Biscuit = 113 g

Description: Biscuit w/ ham

Food Category: Purchased Mixed Dish--Breakfast Entree

28.40 g
342 kcal
11.85 g
16.30 g
38.75 g
.25 g
4.70 g
142 mg
2.41 mg
1,268 mg
.1 mg
10,118 IU
10.096 g
22 mg
3 g

NACHOS W/ CHEESE

Brand Name: Bandito Food ID#: 900003

Serving Measures and Weights: 1 serving (6-8 nachos = 113 g)

Description: Nachos w/Cheese

Food Category: Snack or Side Dish or Miscellaneous

WATER	40.04 g
CALORIES	119 kcal
PROTEIN	6.03 g
FAT	9.32 g
CARBOHYDRATE	16.74 g
FIBER	.59 g
ASH	1.61 g
CALCIUM	99 mg
IRON	.17 mg
SODIUM	143 mg
VITAMIN C	20.3 mg
VITAMIN A	300 IU
SAT. FAT	1.511 g
CHOL	2 mg
SUGARS	4 g

Production Recipes

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- (1) Chicken Nuggets
- (2) Salisbury Steak (Moisture and Fat Changes)
- (3) Salisbury Steak (D-33 USDA School Recipes)
- (4) Pancakes

Recipe Code Number: 29000

Recipe Name: CHICKEN NUGGETS

Category: Chicken Recipes/Main Dish Recipes

Food Ingredients:

CND# 51126 Chicken pattie, nuggets, CN enriched, as purchased 25 lb

Number of Servings: 100 _______

Serving Size/Description: 4 oz of nuggets ______

Moisture Gain/Loss = --10% ______

Fat Gain/Loss = 4% ______

Type of Fat: ID# 4044 Oil; soybean, salad or cooking ______

Provides: 2 or most (ontional)

Provides: 2 oz meat (optional) ______ Preparation Instructions: Deep fry nuggets in oil for 5 - 10 minutes. _____ Recipe Code Number: 29001

Recipe Name: Salisbury Steak (Moisture and Fat Changes)

Category: Main Dish, Entree

Food Ingredients:

23567	Beef, ground, 85% lean meat / 15% fat, raw	17 lb	
8120	Cereals; oats, regular, quick and instant, w/o fortification, dry	1 lb + 8 oz.	
1123	Egg, whole, raw, fresh	10.5 oz	
14429	Water, Municipal	2 C	
6475	Soup, Beef Broth or Bouillon, Powder, or 2 C granules prepared w/water		
1091	Milk; dry, skim, nonfat solids, regular, w/o added Vitamin A	4.5 oz	
11284	Onions; dehydrated flakes	3.5 oz	
2029	Parsley; dried	.5 C	
2030	Pepper, Black	1 TB	
Number of Servings: 100 Serving Size/Description: 1 patty Moisture Gain/ Loss = -14% Fat Gain/Loss = -5% Type of Fat: 4550 Shortening, frying (heavy duty), beef tallow Provides: 2.5 oz meat Preparation Instructions: Combine all ingredients and bake at 350 F			

Recipe Code Number: 29002

Recipe Name: Salisbury Steak (D-33 USDA Recipes for Child Nutrition Programs)

Category: Main Dish, Entrée

Enter the recipe below using the Yield Factor Method. Raw ingredients and amount are included in parentheses below the cooked or "as consumed" ingredient and amount.

Food ingredients:	Food	Ingredients:
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23575	Beef, ground, 80% lean meat / 20% fat, crumbles, cooked, pan-browned (23567 Beef, ground, 85% lean meat / 15% fat, raw] –	16 lb)	12 lb
20038	Oats		1 lb + 8 oz.
1123	Egg, whole, raw, fresh		12 oz
***	Soup base, beef, no msg, reconstituted (see recipe below	w) 2 C	
1091	Milk; dry, nonfat powder, w/o added Vitamin A		4.5 oz
11283	Onions, ckd, bld, drnd, w/o salt (11282 Onions, raw - 1 lb + 8 oz.)	1 lb +	5.25 oz
2029	Parsley; dried Weights file Tablespoon measure)		.5 C (based upon
2030	Pepper, Black		1 TB
2047	Salt		1 T + 1 tsp
	For reconstituted beef broth = (if program does not allow to a recipe, add both ingredients below)	you to cre	eate a sub-recipe or add
14429 118345	Water soup base, beef, no msg, low sodium (LJ Minor) 9.4 g	2 cups grams	
Serving Moisture Fat Gain Type of	of Servings: 100 Size: 1 patty e Gain/Loss = 0 n/Loss = 0 Fat: none		
Provides	s: 2 oz meat/meat alternate		

Preparation Instructions: Combine all ingredients and bake at 350 F.

Recipe Code Number: 29003 Recipe Name: **Pancakes**

Category: Breads

Food Ingredients:

20081	Wheat flour, white, all purpose, Enriched, Bleach	4 lb		
18369	Leavening agents, baking powder	3.25 oz		
2047	Salt; Table	1 TB		
1091	Milk; dry, skim, non-fat solids, regular w/o added Vitamin A	5 oz		
19335	Sugars, granulated	4.5 oz		
1123	Egg, whole, raw, fresh	1 lb + 12.5 oz		
14429	Water, Municipal	2 QT + 2.5 cups		
50383	Oil, vegetable	2 C		
	of Servings: 100			
	Size/Description: 1 pancake			
	e Gain/Loss = -16%	_		
	/Loss = 0			
Type of	Fat: none			
Duovidas, 1 buood sauvina				

Provides: 1 bread serving

Preparation Instructions: Combine all ingredients and ladle 1 oz. batter on a 350 griddle. Flip pancake over when bubbles appear on top of pancake.

Test Lunch Menus

The menus below are test menus to use to test the nutrient analysis functionality of nutrient analysis software submitted for evaluation by USDA. These menus do **not** meet the nutrient standard or meal pattern requirements of the current regulations.

Site/Location: Key High School

Meal: Lunch

Age/Grade Group: 9-12

Total Offered Feeding Figure: 500

Cycle 1, Week 1

Dates: December 7-13th 2014

CND#	Menu Item	Portion Size	# of Servings (offered)
Standard (Daily) Milk Menu:		
1079 1085 1077	Milk; lowfat, 2% fat, w/added vitamin A Milk; skim, w/added vitamin A Milk; whole, 3.3% fat	1 c 1 c 1 c	450 25 25
Sunday, D	ecember 7, 2014		
	Beef, ground, 80% lean meat / 20% fat, patty, cooked, broiled (approximately 16.4% fat) Salad, chicken; w/ dehydrated onions, mayonnaise	3 oz	350
00124	(E-5)	1/2 c	150
18350	Hamburger or hot dog rolls/buns, plain	1 each	450
900001	Granola bar, low fat (from entry above - Food Items)	1 each	50
11935	·	1 tsp	350
	Pickle relish, hot dog	1 tsp	200
	Lettuce, (includes Boston & bibb), raw	1 lrg lea	
	Tomatoes; red, ripe, raw	1/4 c	500
	Blackberries, cnd, hvy syrup,sol & liquids	½ C	225
9236	Peaches, raw Milk Menu	1 med.	275

Monday, December 8, 2014

50240	Chicken Fajitas (D-40)*	1 fajita	350
50188	Refried Beans (I-15)*	1/3 cup	350
50124	Chicken Salad (E-5)*	1/2 c	150
11250	Lettuce, (includes Boston & bibb), raw	1 c	100
11529	Tomatoes; red, ripe, raw	1/4 c	100
18350	Rolls, hamburger or hotdog, plain	1 roll	150
9236	Peaches, raw 1 medium (2-1/2" dia) (approx 4	1 per LB)	275
9046	Blackberries, cnd, hvy syrup,sol & liquids	½ cup	225
	Milk Menu	•	

Tuesday, December 9, 2014

51056	Cheese Blend, American, slices, School Choice, Pre-sliced			
	Blend Substitute, 50/50,5 LB, 160 slic	es, as serve	b	
	(Schreiber Foods, # 02-5093-40221)		2 oz	300
60003	Salisbury Steak (user-entered)		1 patty	200
18064	Bread; wheat (includes wheat berry)		2 slices	300
50176	Potato, mashed, instant, prepared fro	m flakes	1/2 cup	200
11179	Corn; sweet, yellow frozen, kernels cu	ut off cob,		
	boiled, drained, without salt		1/2 cup	400
11250	Lettuce, butterhead, (includes boston			
	and bibb types), raw		1 cup	300
11529	Tomatoes; red, ripe, raw, year round a	average	1/4 cup	300
50041	Apple Crisp (C-2)*		1 piece	200
9040	Bananas; raw	medium (7" 1	to 7-7/8" long)	300
	Milk Menu			

Wednesday, December 10, 2014

23570	Beef, ground, 85% lean meat / 15% fat,		
	pan-fried crumbles, cooked, pan-browned medium	3 oz.	250
7025	Frankfurters, turkey	1 frankfurter	250
18350	Rolls, hamburger or hotdog, plain	1 roll	500
50126	Creamy Cole Slaw (E-6)	1/2 cup	500
11935	Catsup	1 t	500
11944	Pickle relish, hot dog	1 t	250
9240	Peaches, canned, light syrup pack, solids and liquids	1/2 cup	500
	Napkins	·	500
	Milk Menu		

Thursday, December 11, 2014

50150	Tuna Salad Sandwich (F-8)*	1 sandwich	250
50147	Stromboli with tomato sauce (F-6a)*	1 piece	250
11253	Lettuce, green leaf, raw	1 oz	500
11529	Tomatoes, red, ripe, raw, year round average	1 oz	500
50058	Peanut Butter Cookies (C-14) *	1 cookie	500
9409	Pineapple juice, canned, w/added Vitamin C	1/2 cup	500
50135	Dressing, French, w/type b vegetable oil (E-14)*	1 T	500
	Milk Menu		

Friday, December 12, 2014

15251	USDA Commodity, salmon nuggets, breaded, frozen,		
	heated	3 oz	250
10134	Pork, cured, ham, boneless, extra lean (approximately		
	5% fat), roasted	3 oz	250
50202	Orange Rice Pilaf (B-21)*	1/2 cup	500
11313	Peas	1/2 cup	500
18347	Rolls, dinner, wheat	roll (1oz)	500
1001	Butter, salted	1 t	500
11935	Catsup	1 t	250
50160	Tartar Sauce (G-6)*	1 t	250
9269	Pineapple, canned, light syrup pack, solids and liquids	1/2 cup	500
	Paper Plates		
	Milk Menu		

Saturday, December 13, 2014

7)	50147	Stromboli with tomato sauce; w/ all-purpose flour,	1 piece	300
		type C vegetable oil, & active dry yeast (F-6a)		
	50243	Shepherd's pie; with ground beef (20% fat), fresh	1 piece	200
		onions, frozen peas, frozen carrots, low sodium beef		
		stock, spices, lowfat fluid milk (1% fat), margarine and		
		dehydrated potato flakes (D-43)		
	11091	Broccoli; fresh, cooked, boiled, drained, w/o salt	1/2 c	500
	11409	Potatoes; frozen, french-fried, extruded, prepared,		
		heated/oven, w/o salt	10 strips	300
	9200	Oranges; raw, all commercial varieties	1 large	500
		Milk Menu	J	

Document created 5/9/2012; updated 3/27/2014

^{* -} Indicates the use of the Abbreviated Descriptor